

Wedding Menu 1 - £82 per person

Starters

TIAN OF HAGGIS, NEEPS & TATTIES WITH WHISKY CREAM SAUCE
LIGHTLY SPICED YELLOW SPLIT PEA SOUP HERB CREME FRAICHE **(V & VEGAN)**
OVEN ROAST PLUM TOMATO, RED PEPPER SOUP WITH GARLIC CROUTON **(V & VEGAN)**
GLAZED GOATS CHEESE CROUTIN WITH SHALLOT CONFIT, TOMATO DRESSING AND ONION CROUTON **(v)**
HOT SMOKED SALMON NICOISE, CHILLI LEMON DRESSING
DILL CONFIT SHETLAND SALMON, LEMON PUREE AND CAPER SALAD
CHICKEN LIVER PARFAIT, APPLE SAFFRON CHUTNEY, TOASTED BRIOCHE
TIAN OF WEST COAST CRAB ORANGE AND FENNEL SALAD
PULLED HAM HOUGH AND PUY LENTIL SALAD, CRISPY SHALLOTS, WHOLEGRAIN MUSTARD DRESSING
PRESSED MEDITERRANEAN VEGETABLE TERRINE, OLIVE AND TOMATO PESTO, PARMESAN STICK **(V & VEGAN)**
CAMEMBERT, ONION & FIG TART **(V)**

Main Courses

ROAST FILLET OF BEEF, BRAISED SHOULDER, POTATO DAUPHINOISE, ROAST ROOT VEGETABLES, BEEF JUS
ROLLED SHIN OF BEEF, SAUCE BOURGUIGNON, POMME MOUSSELINE, GREEN BEANS AND CRISPY SHALLOTS
FREE RANGE CHICKEN, CURED HAM, BLACK PUDDING POTATO CAKE, BABY CARROTS, CHARRED SHALLOT, MADEIRA JUS
ROAST BREAST OF CHICKEN, BOULANGER POTATOES, HAGGIS BON BON, ROAST CELERIAC AND PEPPER SAUCE
CONFIT LAMB SHOULDER, BEETROOT DAUPHINOISE, CUMIN SPICED CARROTS, STEM BROCCOLLI AND LAMB JUS
HERB ROASTED LAMB RUMP, ROSEMARY ROASTED POTATOES, RATATOUILLE, LAMB SAUCE
ROAST FILLET OF PORK, PULLED PORK SHOULDER, POMME ANNA, BABY CARROTS, ROAST APPLES, CIDER AND SAGE SAUCE
SEABASS, BRAISED FENNEL, WILD MUSHROOMS, LEMON AND DILL CRUSHED POTATOES, BALSAMIC AND TRUFFLE DRESSING
CITRUS AND BLACK PEPPER SALMON, GREEN PEA & PARSLEY POTATO CAKE, SAUTED GREENS, FISH VELOUTE
GOATS CHEESE AND WILD MUSHROOM CANNELLONI, WILTED SPINACH AND PARMESAN SAUCE **(V)**
BUTTERNUT SQUASH WITH SAGE & PINE NUTS RISOTTO, CAIRNSMHOR CRISP **(V & VEGAN)**
GRILLED AUBERGINES, SPICY CHICKPEAS AND WALNUT SAUCE **(V & VEGAN)**

Desserts

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM AND WALNUTS
VANILLA PANNA COTTA WITH MACERATED BERRIES AND SHORTBREAD
CLASSIC CREME BRULEE WITH ALMOND PUFF PASTRY STICK
WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

Blairquhan

castle for exclusive use

SPICED APPLE CRUMBLE TART, CALVADOS ANGLAISE

CHOCOLATE AND ORANGE TART, MASCARPONE CREAM

PASSION FRUIT AND MANGO MOUSSE, COCONUT TUILLE

COFFEE BAVAROIS WITH MOCHA SAUCE

GLAZED LEMON TART, MIXED BERRIES AND MINT CREME FRAICHE

OATY PLUM CRUMBLES **(V & VEGAN)**

PEACHES IN LEMON, BAY LEAF AND VANILLA SYRUP **(V & VEGAN)**

SCOTTISH CHEESE, OATCAKE, CHUTNEY (CHOSEN INSTEAD OF DESSERT, SUPPLEMENT **£8.00**)

WITH COFFEE, TEA & TABLET

MINIMUM NUMBER OF 55 PEOPLE APPLIES